

Cutler's

RESTAURANT

FIRSTS

CHEF'S BOARD	<i>HALF 19 FULL 36</i>
LOCAL & IMPORTED MEATS, CHEESES, ACCOMPANIMENTS	
DEVILED EGGS	13
3 WAYS- JALAPENO POPPER, CLASSIC, PICKLED WITH ROOT CHIP	
FRIED OYSTERS	17
BUFFALO AND BLEU, OR CHILI CRISP AND CORN MILK SAUCE	
BURRATA & BALSAMIC	15
BURRATA, TOMATO CONFIT, BALSAMIC GLAZE, WOOD FIRED BREAD, HOUSE GROWN BASIL	
CRAB & CRAWFISH CAKES	15
BLUE CRAB, WILD CRAWFISH, PIMENTO AIOLI	
DRUNKEN MUSSELS	19
1LB MUSSELS, GRILLED CORNBREAD, LOCAL BEER, BACON LARDONS, ONION, GRILLED LEMON	
SHRIMP ON THE ROCKS ^[GF]	15
WILD SHRIMP, BLOODY MARY COCKTAIL SAUCE, LEMON	
PIMENTO DIP ¹	12
HOUSE PIMENTO & ARTICHOKE DIP, WOOD FIRED FLATBREAD	

SECONDS

SOUP OF THE DAY	<i>CUP 7 BOWL 9</i>
FRENCH ONION SOUP	9
CUTLER'S CHOP HOUSE	<i>HALF 7 FULL 10</i>
TOMATO, BLEU CHEESE, CUCUMBER, BACON, ONION, APPLE CIDER VINAIGRETTE, CROUTON	
CLASSIC CAESAR	<i>HALF 7 FULL 10</i>
WEDGE SALAD	14
SNOWVILLE WHITE CHEDDAR DRESSING, BACON, ONION, TOMATO, BLEU CHEESE, EVERYTHING BAGEL SEASONING	
GRILLED FRUIT SALAD ^[GF]	14
GRILLED SEASONAL FRUIT, LUCKY PENNY GOAT CHEESE, ARUGULA, CIDER VINAIGRETTE	
STRAWBERRY	14
MIXED GREENS, BLEU, PECAN, AVOCADO, STRAWBERRY, BERRY VINAIGRETTE	
<i>ADD SHRIMP OR CHICKEN 7, SALMON 10, 7oz STRIP 12</i>	

STEAKS

HOUSE CUT | ANGUS RESERVE
WOOD FIRED BROILER, DEMI, GARLIC MASH, ONE SIDE

CHEF'S CUT 10oz HANGAR STEAK	33
FILET 7oz	39
NEW YORK STRIP 14oz	39
RIBEYE 16oz	42
TOMAHAWK RIBEYE 34oz BONE-IN	93

SERVES 2, PRE-ORDER IF POSSIBLE

ON THE TOP

BLACKENED	2
DUCK FAT BUTTER	4
CABERNET SMOKED SEA SALT	4
BLEU CHEESE CRUST & FRIED ONIONS	6
ROASTED ONIONS & PORTOBELLOS	6
TWO SHRIMP IN GARLIC BUTTER	8
"RUDY" BLACK PEPPER CRUST, BACON ONION JAM	8

CUTLER'S COMPOSED

BROILED SALMON ^[GF]	29
GRILLED FRUIT, XO SAUCE	
CAST IRON PORK CHOP ^[GF]	28
LOCAL SORGHUM BRINED, BONE IN PORK CHOP, WATERMELON MOLASSES, BRUSSELS, BAKED POTATO	
PASTA PAPPARDELLE	18
HERBED PAPPARDELLE, PESTO, SNOWVILLE CREAM, BLISTERED CHERRY TOMATO	
<i>ADD SHRIMP OR CHICKEN 6, SALMON 10, 7oz STRIP 12</i>	
SHRIMP -N- GRITS ^[GF]	28
6 HR SHAGBARK GRITS, GOAT CHEESE, BRAISED FENNEL, SAUSAGE, BLISTERED TOMATO	

ATHENS BLOCK CHICKEN ^[GF] 26
LOCAL HALF CHICKEN, COOKED UNDER AN ATHENS BLOCK, GARLIC MASH, ASPARAGUS

CLASSIC CATFISH 22
BLACKENED OR FRIED, GREEN TOMATO TARTAR, STEAMED GREENS, MAC & CHEESE

WATERMELON HAM STEAK 19
CURED & SMOKED WATERMELON STEAK, STEAMED GREENS, SEASONAL VEGETABLE

SWEET POTATO POWER BOWL 18
STEAMED GREENS, QUINOA, ROASTED SWEET POTATO, BLACK EYED PEA PATE

RAINBOW POWER BOWL 18
AVOCADO, BUTTERNUT, RADISH, SPINACH PICKLED ONION, BLACK LENTIL, BROWN RICE,

HARVEST RISOTTO ^[GF] 28
POBLANO RISOTTO, LOCAL CORN, WATERMELON RIND RELISH, WOOD GRILLED CHICKEN THIGHS

EXECUTIVE CHEF
ANDREW RIOS WENMOTH

SOUS CHEF
JAMES WOLFORD

SIDES

ROASTED GARLIC MASH 4 | STEAK FRIES 4 | BAKED POTATO 4 | HOUSE CUT FRIES 4
LOADED BAKED POTATO 5 | STEAMED COLLARD GREENS 5 | LOCAL SEASONAL VEGETABLE 5
MACARONI & CHEESE 5 | BRUSSELS SPROUTS 5

THOROUGHLY COOKING MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS